

Fruit Cocktail Bread

Makes 8 servings

Ingredients:

- 1 (15-ounce) can fruit cocktail with juice
- 2 eggs
- 3/4 cup sugar
- 2 tablespoon vegetable oil
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon cinnamon



Directions

1. Prepare oven to 350°F. Grease a loaf pan.
2. Stir all ingredients together in one bowl.
3. Pour batter into pan.
4. Bake 45–50 minutes until a toothpick comes out clean.
5. Cool before slicing.

Fun Food Fact

Fruit cocktail became popular in the early 1900s as a convenient canned dessert base. During the Great Depression, it was an affordable way to enjoy a mix of fruits year-round, and many families even saved the sweet syrup to use on cakes or ice cream.